



Candy & Deep Fry THERMOMETER

This thermometer is designed to help you make superior candy and deep fried foods.

CANDY

Candy making requires precise temperature control for best results. Syrup temperature does not increase in a smooth manner (such as water does when it is heated). Syrup will "pause" at certain temperatures as it is being heated. Because of this it is important to observe the temperature at all times when heating candy syrup.

DEEP FRYING

For Best Results:

1. Make sure that the oil is at the correct temperature before adding food. NOTE: Add food carefully to avoid splattering the hot oil.
2. Make sure that enough oil is used. When food is added, it will lower the temperature of the oil. Small quantities of oil will cool at a faster rate than larger quantities of oil. Oil at too low a temperature will be absorbed into the food, making it soggy.
3. Add food at room temperature if possible. Cold food will lower oil temperature more than food at room temperature.
4. When cooking in batches make sure that the oil has a chance to return to the correct temperature before adding more food.

Important: Water boils at 212°F at sea level. At high elevations, water will boil at lower temperatures. To compensate, note the temperature at which water boils and subtract that amount from the recipe temperature. For example: if water boils at 206°F, subtract 6 degrees from the desired temperature.

Caution: This thermometer has a glass housing. Let it cool while clipped to the pot or place it on a dry cloth. DO NOT set a hot thermometer on a cold or wet surface.

**FREE 23-page booklet on
"TEMPERATURE - THERMOMETER - TIPS."**
Send a self-addressed stamped envelope to
CDN Customer Service
PO Box 10947, Portland, OR 97296.

5 Year Limited Warranty: Any instrument that proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt of the unit prepaid at the address listed to the right. This warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse.

Model TCF 400
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